To see more about what you will learn in this program, visit the Learning Outcomes website (https://apps.orp.ncsu.edu/pgas/)

The Food Science minor is designed to provide students with important food science principles and concepts. It should give a competitive edge to individuals seeking employment in the food, pharmaceutical and related industries as a chemist, microbiologist, engineer, nutritionist, business specialist, or technical writer. This minor will provide technical information to improve the student’s knowledge and understanding of food and its manufacture. While a comprehensive coverage of Food Science cannot be accomplished in 15 credit hours, flexibility in developing the minor permits tailoring each program to complement a student’s major. An introductory course (FS 201 Introduction to Food Science) is required, but other courses at the 200, 300 and 400 level may be selected build on the basic discipline courses in the student’s major.

Admissions

Students may declare their desire to complete the Food Science minor by contacting Dr. Harris as listed below. Students will be assigned an advisor to help them in selecting coursework for the minor.

Certification

Dr. Harris will certify the minor prior to graduation. The minor must be completed no later than the semester in which the student expects to graduate from his or her degree program. Information about adding a minor is available on the Student Services Center website (https://studentservices.ncsu.edu/your-degree/coda-home/add-a-minor/).

Contact Person

Dr. Keith Harris
Associate Professor, Food Science
116B Schaub Hall
919-513-2124
keith_harris@ncsu.edu

SIS Code: 11FDM

Plan Requirements

- Completion of a minimum of 15 credits
- A grade of ‘C’ or better.
- The minor must include one introductory course (FS 201 Introduction to Food Science), and 12 additional hours at the 200, 300 or 400 level.

<table>
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<th>Code</th>
<th>Title</th>
<th>Hours</th>
<th>Counts towards</th>
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<tr>
<td>FS 201</td>
<td>Introduction to Food Science</td>
<td>3</td>
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<td></td>
<td><strong>Select two of the following:</strong></td>
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<tr>
<td>FS 231</td>
<td>Principles of Food and Bioprocess Engineering</td>
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Elective Courses

- FS 231 Principles of Food and Bioprocess Engineering
- FS 290 Careers in Food and Bioprocessing Sciences
- NTR 301 Introduction to Human Nutrition
- FS/ANS/PO 322 Muscle Foods and Eggs
- FS/ANS 324 Milk and Dairy Products
- FS 330 Science of Food Preparation
- FS 435 Food Safety Management Systems
- FS 352 Introduction to Microbiological Food Safety Hazards
- FS 354 Food Sanitation
- FS 402 Chemistry of Food and Bioprocessed Materials
- FS 403 Analytical Techniques in Food & Bioprocessing Science
- FS/MB 405 Food Microbiology
- FS/MB 406 Food Microbiology Lab
- FS 416 Quality Control in Food and Bioprocessing
- FS 421 Food Preservation
- FS 453 Food Laws and Regulations
<table>
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<tr>
<td>FS 475</td>
<td>Problems and Design in Food and Bioprocessing Science</td>
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</table>

No more than 1 credit of experimental investigation taken as FS 493 Research Experience in Food Science may be used toward the minor.